

# PASTRY SOUR

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **9**
- SRM **4.7**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (59.5%)	81 %	4
Grain	Płatki owsiane	0.4 kg (9.5%)	60 %	3
Grain	Płatki pszeniczne	0.4 kg (9.5%)	60 %	3
Grain	Weyermann - Carapils	0.4 kg (9.5%)	78 %	4
Sugar	Milk Sugar (Lactose)	0.25 kg (6%)	76.1 %	0
Sugar	maltodekstryna	0.25 kg (6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie	1000 g	Secondary	7 day(s)